



RECIPES

JAM DOUGHNUTS



INGREDIENTS

DOUGHNUT

350g	Prima Doughnut Mix
190ml	Water
	Cooking Oil (for frying)

JAM FILLING

250g	Strawberry Jam, approximately
100g	Icing Sugar

PROCEDURE

DOUGHNUT

1. Using a dough hook, mix Prima Doughnut Mix and water on low speed for 1 minute. Increase to medium speed for another 9 minutes. Cover the dough and let it rest for 30 minutes at room temperature.
2. Roll the dough into a rectangle sheet on a floured surface. Fold $\frac{1}{3}$ of the rectangle towards the center then fold the other end towards the center, rest for 10 minutes. Turn 90 degrees and repeat the step.
3. Divide dough into rounds without punching out the middle hole. Cover and let it rest for 1 hour at room temperature
4. Heat oil to 180°C and deep fry doughnuts until golden brown. Set aside to cool before decorating.

JAM FILLING

1. Cut a slit at the side of the doughnut and pipe in the strawberry jam.
2. Dust doughnuts with icing sugar and serve.